

CLAIMS

I claim:

1. An apparatus for managing functions of a dining event, comprising:
 - a preference survey having questions regarding food and atmosphere preferences;
 - a means for inputting said preference survey into a computer;
 - a database within said computer for storing said input preference survey as data therein;
 - a model of a successful dining event, having as variables said preferences; and
 - application software which correlates said data with said model and which generates reports based upon said correlation.
2. The apparatus for managing functions of a dining event of claim 1, further comprising means for developing said preference survey.
3. The apparatus for managing functions of a dining event of claim 1, further comprising a features survey having questions regarding features and capabilities of an establishment, said model further having said features as variables.
4. The apparatus for managing functions of a dining event of claim 1, further comprising a capabilities survey having questions regarding staff skills and experience, said model further having said capabilities as variables.

5. The apparatus for managing functions of a dining event of claim 1, wherein said application software further provides software control of electronic data exchange with remote locations.

6. The apparatus for managing functions of a dining event of claim 5, further comprising electronically controlled appliances responsive to said application software.

7. The apparatus for managing functions of a dining event of claim 6, wherein said electronically controlled appliances comprise means for generating sounds.

8. The apparatus for managing functions of a dining event of claim 6, wherein said electronically controlled appliances comprise means for controlling lights.

9. An apparatus for simplifying and enhancing various food service management functions in the creation and delivery of a unique and desirable dining experience for a patron at a dining location, comprising:

a means for assessing features and capabilities of said location and providing a representation

5 of said location features and capabilities;

a means for surveying staff regarding skills, experiences and related potential assets and providing a representation of said staff survey results;

a means for polling individuals regarding sensory preferences pertaining to dining and providing a representation of said individuals' sensory preferences;

10 a model for staging a dining event which accepts as variables said representation of said

location features and capabilities, said representation of staff survey results and said representation of individuals' sensory preferences;

means for correlating said representations of location features and capabilities with said representation of said staff survey results and said representation of said individuals' sensory preferences to produce correlation results;

15 a means for determining a best fit between said model and said correlation results; and

a means for reporting said best fit.

10. The apparatus of claim 9 for simplifying and enhancing various food service management functions in the creation and delivery of a unique and desirable dining experience for a patron at a dining location, further comprising a means for monitoring said delivery of said dining event.

11. The apparatus of claim 10 for simplifying and enhancing various food service management functions in the creation and delivery of a unique and desirable dining experience for a patron at a dining location, further comprising a means for evaluating said delivery based upon said monitoring to produce evaluation results.

12. The apparatus of claim 11 for simplifying and enhancing various food service management functions in the creation and delivery of a unique and desirable dining experience for a patron at a dining location, further comprising means for communicating to said staff responsive to said evaluation results.

13. The apparatus of claim 9 for simplifying and enhancing various food service management functions in the creation and delivery of a unique and desirable dining experience for a patron at a dining location, further comprising:

means for identifying regions of disparity for individual customization;

wherein said staff may accommodate the regions of disparity through specific actions targeted to the disparity.

14. A method for developing, coordinating and delivering a dimensional dining experience including sensory experiences of sight and sound in addition to taste to provide essential food and beverage while simultaneously stimulating positive actions and interaction among people by optimally using resources, comprising the steps of:

gathering management data regarding management preferences;

gathering staff data regarding preferences;

gathering patron data regarding multi-sensory preferences;

correlating said management, staff and patron data to find bands of agreement and disparity;

evaluating said bands using a multi-sensory model of dining events to determine a best fit for

10 said dining experience; and

generating a list of requisites necessary for said dining experience.

15. The method for developing, coordinating and delivering a dimensional dining experience of claim 14 wherein said step of gathering management data further comprises gathering facilities capabilities and configuration.

16. The method for developing, coordinating and delivering a dimensional dining experience of claim 14 wherein said step of gathering staff data further comprises gathering staff skills and experiences.

17. The method for developing, coordinating and delivering a dimensional dining experience of claim 14 wherein said step of gathering patron data further comprises gathering patron experiences.

18. The method for developing, coordinating and delivering a dimensional dining experience of claim 14 comprising the further step of preparing management, staff and facility for delivery of said dining experience.

19. The method for developing, coordinating and delivering a dimensional dining experience of claim 14 comprising the further step of staging said dining event.

20. A customizable uniform which is configured to provide varying appearance while still retaining a base outfit, comprising:

a top having a neck portion in an upper central part of said top, two sleeves oppositely located from each other on first and second edges of said top, front fasteners arranged along a vertical midline beneath said neck portion on a front of said top; a pocket adjacent said fasteners, and a back fastener on a back of said top opposite said front;

5 attachments for fastening to said front fasteners and said back fastener for simulating said varying appearance;

wherein a single outfit may be modified by said attachments to simulate various animals and

10 various humans.